



WHERE FINE FOOD & GOOD PEOPLE MEET

About Us



From birthdays, bridal showers and bar mitzvahs to swanky soirées, family gatherings and office parties, Birdie G's is the place to be!

Tucked away within Santa Monica's historic Bergamot Station, we're helmed by award-winning Chef Jeremy Fox (also chef/owner at Rustic Canyon) and Chef de Cuisine Matthew Schaler. As a member of the Rustic Canyon Family, a collection of celebrated, neighborhood dining destinations, Birdie G's is a partnership with Jeremy and co-owners Josh Loeb, Zoe Nathan and Colby Goff. Jeremy's daughter Birdie and his grandma Gladys are the inspiration behind the name. Sweet, huh? We're the kind of place where you eat too much, drink too much and leave with a really big smile on your face.

Everything from the food to the cocktails to the wine list has a story and pays homage to loved ones who inspire the team. We make everything with great, local ingredients, a lot of love and a wisp of nostalgia. There's something on the menu for everyone, with a variety of wood-grilled California meats and fish, handmade pastas, playful salads and veggie dishes featuring the most beautiful peak-season produce, and whimsical mashups like our "World Famous" Rose Petal Pie.

Just as Gladys served as Jeremy's muse, Rustic Canyon Family Wine Director Kathryn Coker looked to her own grandma, who used to drink a glass of wine every night, in building the massively, fun list of over 250 selections. Birdie G's Sommelier Chloe Miranda can craft unique pairings for your event, while Bar Manager Stephanie Reading can shake or stir up some classic or modern cocktails.

– HOME OF THE HANGTOWN BREI –

Event Packages

We're housed within a former art museum, surrounded by galleries and creative work spaces, so we've got this fun, industrial vibe that still feels warm and homey.

Here are all the different seating options!

Small Porch Buyout

Covered and heated for up to 12 people.

\$2,000 minimum for Sun-Thu & \$2,500 minimum for Fri-Sat

“Log Cabin”

Located towards the back of our new, outdoor patio with a large, log art installation (get it??). For about 20-ish people.

\$3,000 minimum for Sun-Thu & \$4,000 minimum for Fri-Sat

“Al’s Workshop”

Our private dining room, tucked away in the back for up to 50 people.

\$3,000 minimum for Sun-Thu & \$4,000 minimum for Fri-Sat

The Whole Kit & Caboodle

Have us all to yourself! Up to 150 people inside and outside.

Please inquire for food & beverage minimum

**Check out the next page for sample food & cocktail menus.
Beverages are charged, based upon consumption.**



...It's An Urban Oasis



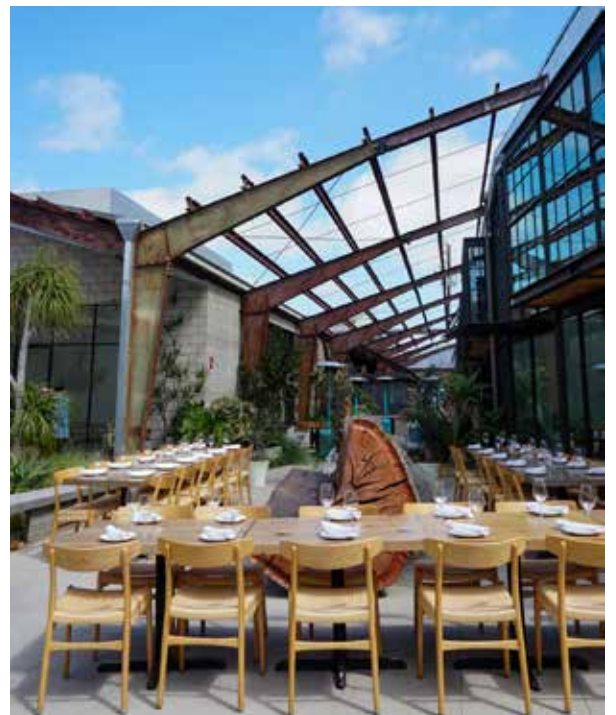
Small Porch



“AI’s Workshop”



Main Dining Room



“Log Cabin”



Main Dining Room

Sample Canapé Menu

- For Cocktail Soirées -

\$10pp per canapé (+tax, healthcare & service charge)

MEAT & FISH

STEAK TARTARE *porcini worcestershire* gf

PICKLE CHICK *potato breading, dill pickle hot sauce, pickles, fresh dill & dill pollen* gf

DUCK KEBAB *turnips & beet glaze* gf

CHICKEN LIVER TOAST

MINI REUBEN

OYSTERS *yuzu kosho & myoga* gf

SEAFOOD TARTARE *passion fruit* gf

SHRIMP TOAST *with sauce newberg*

VEGGIES

POTATO WAFFLE *smoked roe & chives* gf

SWEET POTATO PAVE *cashew & pickled onion* gf/vegan

BEET TARTARE *deli flavors* gf/v/vq

RICE BATTER KING TRUMPET MUSHROOMS *rosemary & parmesan* gf/v

GARLIC BREAD GOUGERES *rosemary & garlic butter* v

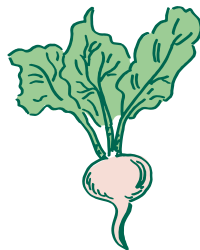
THE RELISH TRAY *fresh, pickled, fermented & marinated vegetables with five-onion dip* \$12pp supplement

DESSERTS

CHOCOLATE CAKE *malted frosting* v

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*

ROASTED APPLE RICE PUDDING *toasted hazelnuts* vegan/gf



v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.

menu subject to change based on seasonal ingredients

Sample Family-Style Dinner Menu

- For Small Porch, "Log Cabin," Private Dining Room & Full Buyouts -
\$95/guest for food (+tax, healthcare & service charge)

HORS D'OEUVRES

- ARTISAN MATZO** cultured butter, sea salt & black pepper **v**
DEANIE'S CAST-IRON CORNBREAD fermented green chilies & honey butter **v**
LAVENDER ALMONDS story available upon request **vegan/gf**
MARINATED OLIVES calabrian chili & fennel **vegan/gf**
CUCUMBER HALF-SOURS dill pickle hot sauce **vegan/gf**
THE RELISH TRAY fresh, pickled, fermented & marinated vegetables with five-onion dip **\$12pp supplement**

SALADS CHOOSE THREE

- FARMERS MARKET LETTUCES VINAIGRETTE** herbs & flowers **vegan/gf**
BADGER FLAME BEEETS smoked trout roe, mustard cream & deli flavors **av/vq/gf**
BIRDIE'S CAESAR egg yolk bottarga **agf**
PEAS & PECORINO pecorino brûlée, shallot, salted black peppercorn **av/gf (for parties 20 or less)**
MATZO BALL SOUP CARROTS, lots of dill, CARROT miso & rachael's chicken broth **\$5pp supplement**

MAINS CHOOSE TWO

- STRIPED BASS NEWBERG** lobster bisque & potato waffles **gf**
JEREMIAH'S WOOD-GRILLED CHICKEN pineapple & habanero **gf**
KOJI FLATIRON STEAK AU POIVRE fermented peppercorn & bone marrow sauce **gf**
LAMB "A LA SALESS" persian spices **\$12pp supplement gf**

SIDE DISHES CHOOSE TWO

- FRIES & AIOLI**
KING TRUMPET MUSHROOMS rice flour batter, rosemary & parmigiano **v/vq/gf**
MARKET VEGETABLES based on what's fresh from the farmers **v**
SOUTHERN KUGEL casserole of homemade egg noodles, ricotta, chow-chow, pecans & sage brown butter **v**

DESSERTS CHOOSE TWO

- CHOCOLATE CAKE** malted frosting **v**
"WORLD-FAMOUS" ROSE PETAL PIE pretzel crust
EMPRESS DATE BUNDT CAKE caramel **v**
ROASTED APPLE RICE PUDDING toasted hazelnuts **vegan/gf**



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The Drinks

- All beverages are charged upon consumption -

COCKTAIL PACKAGE

Select 3 of the below signature cocktails to be featured at your event. If you have a special cocktail in mind, please let us know, so our Bar Manager Stephanie Reading can shake or stir something up.

Stirred/Aromatic

MUM'S AN OLD FASHIONED GAL barrel-aged bitters, chamomile-infused simple syrup, sazerac rye, lemon twist \$17/person

EL CAMINO Carpano Bianco white sweet vermouth, Aperol, tequila, mezcal, orange twist \$16/person

Shaken/Citrus-Forward

THE GOLDEN RULE lemon, agave, tequila, prickly pear brandy, marigold oil droplets, citrus rind flowers \$16/person

COOL AS A CUCUMBER lime, cucumber, ginger, soda water, candied ginger & cucumber ribbon, pick your own spirit \$16/person

TIME TO UNWIND lemon, wildflower honey, chamomile lavender-infused London dry gin, chamomile & lavender garnish \$16/person

HIBISCUS MARGARITA CARAFE hibiscus-infused blanco tequila, lime, agave \$65/carafe

WINE PACKAGES

Pick from one of our curated wine packages OR create your own! Our Sommelier Chloe Miranda can also walk you through the oodles of planet-friendly wines on our list.

Feeling Classic

Includes 1 white that's light & zippy or full-bodied and 1 red that's light & lively, on the earthy side or robust.

bottle prices range from \$60-80

What The Kids Are Drinking

Includes 1 sparkling (pét-nat), 1 white that's skin-contact or "natural & fancy free" and 1 red that's chilled or fun & funky.

bottle prices range from \$65-85

Feeling Fancy

Includes 1 fancy bubbles or an elegant rosé, 1 white that's light & sippy or full-bodied and 1 red that's light & lively, on the earthy side or robust.

bottle prices range from \$80-130

WINE LIST - OUR GO-TO'S!

White: Loureiro, **Quinta do Ameal Vinho Verde**, Portugal 2019 \$55

White: Jean & Sebastien Dauvissat 'Vaillons' Premier Cru Chablis, France 2016 \$100

Skin-Contact White: Muscat, **Clot de L'Origine** 'Le Trouble Fait' Roussillon, France 2019 \$65

Sparkling - Pétillant Naturel: Ribolla Gialla, **i Clivi** 'RBL' Brut Nature, Friuli, Italy 2018 \$70

Champagne: Pinot Noir/Chardonnay/Pinot Blanc, **Pierre Gerbais** 'Grains de Celles' Extra Brut, Champagne \$110

Light Red: Pinot Noir, **The Eyrie Vineyards**, Dundee Hills, Willamette Valley, Oregon 2017 \$120

Fun & Funky Red: Garnacha, **4 Monos** 'GR-10' Tinto, Sierra de Gredos Mountains, Vinos de Madrid, Spain 201 \$65

Red: Syrah, **Stolpman Vineyards** 'Estate' Santa Ynez, California 2019 \$80

Robust Red: Cabernet Sauvignon, **Domaine Eden**, Santa Cruz Mountains, California 2017 \$120

We can customize your selections based on preferences and budget. All wines are subject to change based on availability. All bottles will be charged on consumption. \$30 corkage fee with a limit of 3 bottles.



Our Food & Drinks



– LEAVE ROOM FOR DESSERT –

Contact Us



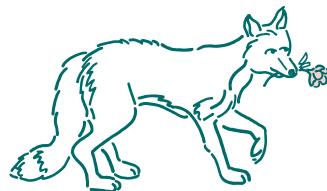
E-mail our Events Manager Sara Martinez at sara.martinez@birdiegs-la.com with the date, number of people in your party, and which event package you'd like to book.

HOURS

Sunday-Thursday, 5:00-9:00 p.m. | Friday-Saturday, 5:00-9:30 p.m.

LOCATION

**2421 Michigan Avenue, Santa Monica CA 90404
(within Bergamot Station)**



– LEAVE WITH A FULL BELLY & A HAPPY HEART! –